



CLUB AND CORPORATE CATERING MENU – ALL PRICES PLUS GST

OPTION 1. TAKEAWAY CONTAINERS

Roast dinners, hot, ready to eat anywhere, in microwave containers, knife, fork, napkin

<u>Mains</u>	<u>Small</u>	<u>Medium</u>	<u>Large</u>
Roast pork dinner, crackling, apple sauce	\$14.00	\$17.00	\$20.00
Roast beef dinner, horseradish sauce	\$16.00	\$19.00	\$22.00
Roast chicken dinner, cranberry sauce	\$15.00	\$18.00	\$21.00
Lamb shank dinner, mint sauce			\$25.00
Mixed meat dinner	\$18.00	\$21.00	\$23.00

OPTION 2. BUFFET STYLE – many gluten and dairy free options

Served in trays or on platters for Bain Mariés and buffet service. Includes gravy, condiments.

\$27.00 per head

Choice of 2 proteins from pork, chicken, beef rissoles, cottage pie, beef lasagne, vegetarian lasagne, chickpea curry.

Choice of 5 vegetables from:

Hot: Roast potato, roast kumara, potato mash, cauliflower broccoli cheese, cabbage in mustard sauce, braised cabbage, carrots, peas, mixed vegetable bake, seasoned potato wedges, broccoli, macaroni cheese, rice.

Salad: German potato salad, minted potato salad, curried rice salad, rainbow coleslaw, Asian noodle salad, Mediterranean pasta salad, loaded tossed salad.

\$32.00 per head

Choice of 2 proteins from roast pork, roast chicken, apricot chicken, pulled pork, lamb shanks, honey soy glazed chicken drumsticks, chickpea curry

1 protein from roast lamb, roast beef, glazed ham

6 vegetables from:

Hot: Roast potato, roast kumara, roast pumpkin, potato bake, cauliflower broccoli cheese, cabbage in mustard sauce, pickled red cabbage, honey carrots, peas, mixed vegetable bake, broccoli, bubble and squeak cakes, creamy fettucine, rice.

Salad: German potato salad, minted potato salad, Waldorf salad, curried rice salad, roast vegetable and spinach salad, Greek salad, rainbow coleslaw, Asian noodle salad, Mediterranean pasta salad, loaded tossed salad.

Includes Yorkshire pudding and stuffing balls



OPTION 3. HOT MEAT AND GRAVY ROLL PLATTER

\$7.00 per roll, minimum 6 rolls

Each long roll is slathered in mayonnaise, onion relish, meat and gravy, wrapped to keep warm. Choose from pork or chicken. Ask for apple sauce or cranberry sauce.

\$9.00 per roll, minimum 6 rolls

Choose from lamb or beef. Ask for mint sauce, horseradish or hot mustard

\$10.00 per roll, minimum 6 rolls

Loaded mixed meat roll. Ask for condiment of your choice.

OPTION 4. SALAD AND PLATTER OPTIONS

\$60.00 Cold meat and salad platter, serves 6 people

Salad \$15.00 per kg, see salad choices in Option 2: Buffet Style

FOR PLATTER OPTIONS REFER TO FINGER FOOD PLATTER MENU

OPTION 5. DESSERTS – ask for gluten free if needed

Dessert platter – refer to Finger Food Platter Menu

Trays of **hot pudding**, serves 10, \$70.00 each. Choices such as apple crumble, apple boysenberry crumble, butterscotch pudding, chocolate pudding, sticky date pudding, lemon queen of puddings, apple bread and butter pudding, rice pudding with stewed apples.

Cold dessert choices: Trays of fruit trifle, sherry trifle, Eton mess, loaded blondie, tiramisu cheesecake, \$70.00 each, serves 10

Cheesecakes, \$45.00, serves 12. Oreo caramilk chocolate, boysenberry, raspberry white chocolate, peach passionfruit, caramilk white chocolate, Crunchie

Meals are prepared in our commercial kitchen at **143 Molesworth Street** and can be picked up from there. 24 hours' notice for Option 1 & 3, 48 hours' notice for Option 2, 4 & 5.

ALL PRICES ARE PLUS GST

Orders: phone **06 7581491** text **0223059025** email tasteofhome143@gmail.com

We accept bartercard